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=> s (thermal?(5a)inhibit?)(10a)starch?
L1             8 FILE HCA
L2             1 FILE IFIPAT
L3             1 FILE USPATFULL
L4             0 FILE JAPIO

TOTAL FOR ALL FILES
L5            10 (THERMAL?(5A) INHIBIT?)(10A) STARCH?

=> s l5 and (anhydrous(10a)starch?)
L6             0 FILE HCA
L7             0 FILE IFIPAT
L8             0 FILE USPATFULL
L9             0 FILE JAPIO

TOTAL FOR ALL FILES
L10            0 L5 AND (ANHYDROUS(10A) STARCH?)

=> d l5 1-10

L5   ANSWER 1 OF 10  HCA  COPYRIGHT 1997 ACS
AN   125:204530  HCA
TI   Pharmaceutical products containing thermally-
     inhibited starches
IN   Kasica, James J.; Thomas, David J.; Zallie, James P.
PA   National Starch and Chemical Investment Holding Corp., USA
SO   PCT Int. Appl., 89 pp.
     CODEN: PIXXD2
PI   WO 9622110 A2  960725
DS   W:  AL, AM, AT, AU, AZ, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE,
         ES, FI, GB, GE, HU, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LS, LT,
         LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE,
         SG, SI
     RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR,
         IE, IT, LU, MC, ML, MR, NE, NL, PT, SE
AI   WO 96-US612  960117
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PRAI US 95-375321 950118
DT Patent
LA English

L5 ANSWER 2 OF 10 HCA COPYRIGHT 1997 ACS
AN 125:204119 HCA
TI Cosmetics containing **thermally-inhibited starches**
IN Jeffcoat, Roger; Pasapane, Joseph; Ronco, Donna L.; Solarek, Daniel B.; Hanchett, Douglas J.
PA National Starch and Chemical Investment Holding Co, USA
SO PCT Int. Appl., 113 pp.
CODEN: PIXXD2
PI WO 9622073 A2 960725
DS W: AM, AT, AU, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LT, LU, LV, MD, MG, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TJ, TM, TT
RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG
AI WO 96-US613 960117
PRAI US 95-375320 950118
DT Patent
LA English

L5 ANSWER 3 OF 10 HCA COPYRIGHT 1997 ACS
AN 125:198990 HCA
TI Water-based adhesives containing **thermally inhibited starches**
IN Koubek, Timothy C.; Nesiewicz, Russell J.; Philbin, Michael T.; Wieczorek, Joseph, Jr.; Chiu, Chung-Wai; Schiermeyer, Eleanor; Thomas, David J.; Shah, Manish B.; Solarek, Daniel B.
PA National Starch and Chemical Investment Holding Corp., USA
SO PCT Int. Appl., 99 pp.
CODEN: PIXXD2
PI WO 9623038 A1 960801
DS W: AL, AM, AT, AU, AZ, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI
RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN
AI WO 96-US988 960124
PRAI US 95-377544 950124
US 95-385259 950218
DT Patent
LA English

L5 ANSWER 4 OF 10 HCA COPYRIGHT 1997 ACS
AN 125:198924 HCA
TI Paper containing **thermally inhibited starches** as wet-end additives
IN Solarek, Daniel B.; Jeffcoat, Roger; Koltai, Kimberly A.; Chiu, Chung-Wai; Schiermeyer, Eleanor; Thomas, David J.; Shah, Manish B.
PA National Starch and Chemical Investment Holding Corp., USA
SO PCT Int. Appl., 94 pp.
CODEN: PIXXD2
PI WO 9623104 A1 960801
DS W: AL, AM, AT, AU, AZ, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI
RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN
AI WO 96-US999 960124

PRAI US 95-377718 950124
DT Patent
LA English

L5 ANSWER 5 OF 10 HCA COPYRIGHT 1997 ACS
AN 124:346442 HCA
TI **Thermally inhibited starches** and flours and process for their production
IN Chiu, Chung-wai; Schiermeyer, Eleanor; Thomas, David J.; Shah, Manish B.
PA National Starch and Chemical Investment Holding Co, USA
SO PCT Int. Appl., 49 pp.
CODEN: PIXXD2
PI WO 9604315 A1 960215
DS W: AM, AT, AU, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, JP, KE, KG, KP, KR, KZ, LK, LR, LT, LU, LV, MD, MG, MN, MW, MX, NL, NO, NZ, PL, PT, RO, RU, SD, SE, SI, SK, TJ, TT, UA, UZ
RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG
AI WO 95-US684 950118
PRAI WO 94-US8559 940729
US 94-296211 940825
DT Patent
LA English

L5 ANSWER 6 OF 10 HCA COPYRIGHT 1997 ACS
AN 124:320038 HCA
TI **Thermally inhibited** pre-gelatinized **starches** and flours and process for their production
IN Shah, Manish B.; Thomas, David L.; Chiu, Chung-wai
PA National Starch and Chemical Investment Holding Co, USA
SO PCT Int. Appl., 25 pp.
CODEN: PIXXD2
PI WO 9604316 A1 960215
DS W: AM, AT, AU, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, JP, KE, KG, KP, KR, KZ, LK, LR, LT, LU, LV, MD, MG, MN, MW, MX, NL, NO, NZ, PL, PT, RO, RU, SD, SE, SI, SK, TJ, TT, UA, US
RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG
AI WO 95-US688 950118
PRAI WO 94-US8559 940729
US 94-296211 940825
DT Patent
LA English

L5 ANSWER 7 OF 10 HCA COPYRIGHT 1997 ACS
AN 124:315512 HCA
TI Foods containing **thermally-inhibited starches** and flours
IN Thomas, David J.; Chiu, Chung-Wai; Schiermeyer, Eleanor; Shah, Manish B.; Hanchett, Douglas J.; Jeffcoat, Roger
PA National Starch and Chemical Investment Holding Co, USA
SO PCT Int. Appl., 114 pp.
CODEN: PIXXD2
PI WO 9603892 A1 960215
DS W: AT, AU, BB, BG, BR, CA, CH, DE, DK, ES, FI, GB, HU, JP, KP, KR, LK, LU, MG, MN, MW, NO, PL, RO, RU, SD, SE, US
RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG
AI WO 95-US9138 950728
PRAI WO 94-US8559 940729
US 94-296211 940825
WO 95-US682 950118

US 95-473688 950607
US 95-481963 950607
DT Patent
LA English

L5 ANSWER 8 OF 10 HCA COPYRIGHT 1997 ACS
AN 124:315509 HCA
TI Foods containing **thermally-inhibited** and pre-gelatinized **starches** and flours
IN Chiu, Chung-wai; Schiermeyer, Eleanor; Thomas, David J.; Shah, Manish B.
PA National Starch and Chemical Investment Holding Co, USA
SO PCT Int. Appl., 38 pp.
CODEN: PIXXD2
PI WO 9603891 A1 960215
DS W: AM, AT, AU, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, JP, KE, KG, KP, KR, KZ, LK, LR, LT, LU, LV, MD, MG, MN, MW, MX, NL, NO, NZ, PL, PT, RO, RU, SD, SE, SI, SK, TJ, TT, UA, VN
RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG
AI WO 95-US682 950118
PRAI WO 94-US8559 940729
US 94-296211 940825
DT Patent
LA English

L5 ANSWER 9 OF 10 IFIPAT COPYRIGHT 1997 IFI
AN 1562767 IFIPAT;IFIUDB;IFICDB
TI STABILIZATION OF THICKENED AQUEOUS FLUIDS; IODIDE OR IODATE
IN SANDELL LIONEL S
PA DU PONT DE NEMOURS, E I & CO (25048)
PI US 4486317 841204 (CITED IN 005 LATER PATENTS)
AI US 82-415681 820907
RLI US 81-225725 810116 CONTINUATION-IN-PART 4380482
FI US 4486317 841204
US 4380482
DT UTILITY; REASSIGNED
FS CHEMICAL
OS CA 102:64295
CLMN 15

L5 ANSWER 10 OF 10 USPATFULL
AN 84:67476 USPATFULL
TI Stabilization of thickened aqueous fluids
IN Sandell, Lionel S., Hagerstown, MD, United States
PA E. I. Du Pont de Nemours and Company, Wilmington, DE, United States (U.S. corporation)
PI US 4486317 841204
AI US 82-415681 820907 (6)
RLI Continuation-in-part of Ser. No. US 81-225725, filed on 16 Jan 1981, now patented, Pat. No. US 4380482
DT Utility
LN.CNT 961
INCL INCLM: 252/008.500A
INCLS: 149/002.000; 149/021.000; 149/041.000; 149/047.000; 149/108.800; 252/008.500C; 252/008.550R; 252/315.300
NCL NCLM: 507/110.000
NCLS: 149/002.000; 149/021.000; 149/041.000; 149/047.000; 149/108.800; 252/315.300; 507/111.000; 507/112.000; 507/145.000; 507/211.000; 507/217.000; 507/903.000; 507/922.000
IC [3]
ICM: C06B045-02
ICS: C09K007-02; E21B043-26

EXF 252/8.5A; 252/8.5C; 252/8.55R; 252/315.3; 149/2; 149/21; 149/36; 149/38; 149/41; 149/44; 149/47; 149/92
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

=> d kwic l5 1-10

L5 ANSWER 1 OF 10 HCA COPYRIGHT 1997 ACS
TI Pharmaceutical products containing **thermally-inhibited starches**
AB **Thermally-inhibited starches** and flours are used in pharmaceutical products as a diluent, filler, carrier, binder, disintegrant, coating, thickener, moisture sink, and the. . . by freeze-drying. Preferably, the pH is adjusted to a neutral pH or above prior to the dehydration and heat treatment. **Thermally-inhibited** corn **starch** was prepd. by adjustment to pH = 9.0 and dehydration and heat treatment at 160.degree. for 30 min. Prepn. of. . .
ST pharmaceutical product **thermal inhibition starch**; controlled release tablet aspirin starch
IT Pharmaceutical dosage forms
(suppositories, vaginal, pharmaceutical products contg. **thermally-inhibited starches**)
IT Pharmaceutical dosage forms
(tablets, controlled-release, pharmaceutical products contg. **thermally-inhibited starches**)
IT 75-56-9, Propylene oxide, reactions 108-24-7, Acetic anhydride 7647-01-0, Hydrochloric acid, reactions 122431-97-4
RL: RCT (Reactant)
(pharmaceutical products contg. **thermally-inhibited starches**)
IT 50-27-1, Estriol 50-78-2, Aspirin 9005-25-8, **Starch**, biological studies 9005-25-8D, **Starch**, crosslinked 9005-82-7, Amylose
RL: THU (Therapeutic use); BIOL (Biological study); USES (Uses)
(pharmaceutical products contg. **thermally-inhibited starches**)

L5 ANSWER 2 OF 10 HCA COPYRIGHT 1997 ACS
TI Cosmetics containing **thermally-inhibited starches**
AB **Thermally-inhibited starches** and flours are used in cosmetic compns. such as skin and hair care products as emulsifiers, thickeners, and aesthetic control. . . 1.00, stearic acid 2.00, octyl palmitate 5.00, C12-15 alkyl benzoate 5.00, dimethicone copolyol 1.00, propylene glycol 3.00, triethanolamine 0.50, above **thermally-inhibited** CEPA-modified **starch** 2.00, preservative 1.00, and deionized water 79.50%.
IT Antiperspirants
Emulsifying agents
Shampoos
Sunscreens
Thickening agents
Wheat flour
(cosmetics contg. **thermally-inhibited starches**)
IT Shaving preparations
(aftershaves, cosmetics contg. **thermally-inhibited starches**)
IT Hair preparations
(conditioners, cosmetics contg. **thermally-inhibited starches**)
IT Cosmetics
Shaving preparations
(creams, cosmetics contg. **thermally-inhibited**

starches)
IT Hair preparations
(dyes, cosmetics contg. **thermally-inhibited starches**)
IT Cosmetics
(eye shadows, cosmetics contg. **thermally-inhibited starches**)
IT Hair preparations
(gels, styling, cosmetics contg. **thermally-inhibited starches**)
IT Cosmetics
(lipsticks, cosmetics contg. **thermally-inhibited starches**)
IT Cosmetics
(lotions, cosmetics contg. **thermally-inhibited starches**)
IT Cosmetics
(makeups, liq.; cosmetics contg. **thermally-inhibited starches**)
IT Cosmetics
(mascaras, cosmetics contg. **thermally-inhibited starches**)
IT Cosmetics
(mousses, cosmetics contg. **thermally-inhibited starches**)
IT Cosmetics
(powders, cosmetics contg. **thermally-inhibited starches**)
IT Antiperspirants
(roll-on, cosmetics contg. **thermally-inhibited starches**)
IT Cosmetics
(sprays, powder; cosmetics contg. **thermally-inhibited starches**)
IT Antiperspirants
(sticks, cosmetics contg. **thermally-inhibited starches**)
IT 75-56-9D, Propylene oxide, derivs. with hydroxypropylated **starch** 2530-32-7D, Octyl succinic acid, derivs. with **starch** and aluminum sulfate 9005-82-7, Amylose 10043-01-3D, Aluminum sulfate, derivs. with **starch** and octyl succinate
RL: BUU (Biological use, unclassified); BIOL (Biological study); USES (Uses)
(cosmetics contg. **thermally-inhibited starches**)
IT 9087-61-0P, Aluminum **starch** octenyl succinate
RL: BUU (Biological use, unclassified); SPN (Synthetic preparation); BIOL (Biological study); PREP (Preparation); USES (Uses)
(cosmetics contg. **thermally-inhibited starches**)
IT 64-17-5, Ethanol, uses
RL: NUU (Nonbiological use, unclassified); USES (Uses)
(cosmetics contg. **thermally-inhibited starches**)
IT 108-24-7, Acetic anhydride 9005-25-8, **Starch**, reactions
RL: RCT (Reactant)
(cosmetics contg. **thermally-inhibited starches**)

L5 ANSWER 3 OF 10 HCA COPYRIGHT 1997 ACS
TI Water-based adhesives containing **thermally inhibited starches**
AB **Thermally inhibited starches** and flours are used in conventional water-based adhesives such as

corrugating, cigaret, and remoistenable adhesives. The starches or flours are. . .

IT Drying
(in manuf. of water-based adhesives contg. **thermally inhibited starch**)

IT Labels
Lamination
(**thermally inhibited starch**-based adhesives for)

IT Adhesives
(water-based adhesives contg. **thermally inhibited starches**)

IT Tiles
(ceramic, **thermally inhibited starch** -based adhesives for)

IT Tobacco products
(cigarets, **thermally inhibited starch** -based adhesives for manuf. of)

IT 9005-25-8, **Starch**, processes 9045-28-7, **Starch** acetate 9049-76-7, Hydroxypropyl **starch** 169105-05-9
RL: PEP (Physical, engineering or chemical process); TEM (Technical or engineered material use); PROC (Process); USES (Uses)
(adhesives from **starch inhibited** by **thermal** treatment)

IT 24937-78-8, Ethylene-vinyl acetate copolymer
RL: TEM (Technical or engineered material use); USES (Uses)
(remoistenable adhesives contg. **thermally inhibited starch** and)

L5 ANSWER 4 OF 10 HCA COPYRIGHT 1997 ACS

TI Paper containing **thermally inhibited starches** as wet-end additives

AB **Thermally-inhibited starches** and flours, preferably cationic or amphoteric **starches** which are optionally chem. crosslinked, are added, primarily as wet end additives, to paper stock. The starch (I) is inhibited. . .

ST **thermally inhibited starch** papermaking additive; bonding retention paper **thermally inhibited starch**

IT Paper
(**thermally inhibited** cationic **starch** as papermaking wet-end additive for improved dry bond strength and retention)

IT 9005-25-8, **Starch**, uses
RL: MOA (Modifier or additive use); USES (Uses)
(**thermally inhibited** cationic **starch** as papermaking wet-end additive for improved dry bond strength and retention)

L5 ANSWER 5 OF 10 HCA COPYRIGHT 1997 ACS

TI **Thermally inhibited starches** and flours and process for their production

AB **Thermally-inhibited**, non-pregelatinized granular **starches** and flours derived from any native source, useful in foods and in the manuf. of industrial products, are produced by. . .

ST **starch** heating **thermal inhibition** gelatinization; heat treatment **starch thermal inhibition** gelatinization; gelatinization **thermally inhibited** waxy maize **starch**

IT Food
(made by using **thermally-inhibited** flour; **thermally inhibited starches** and flours and process for their prodn.)

IT Flours and Meals

(**thermally inhibited**; **thermally inhibited starches** and flours and process for their prodn.)

IT 9005-25-8D, **Starch**, acid-converted
RL: PEP (Physical, engineering or chemical process); PROC (Process)
(and heat-treated; **thermally inhibited starches** and flours and process for their prodn.)

IT 9005-25-8, **Starch**, processes
RL: PEP (Physical, engineering or chemical process); PROC (Process)
(waxy maize, heat-treated; **thermally inhibited starches** and flours and process for their prodn.)

L5 ANSWER 6 OF 10 HCA COPYRIGHT 1997 ACS

TI **Thermally inhibited** pre-gelatinized **starches** and flours and process for their production

AB The title pre-gelatinized **starches** and flours are **thermally inhibited** and exhibit a non-cohesive texture when dispersed or dissolved in cold water. The starches are prepd. by dehydrating to a. . .

ST **starch thermal inhibition** pregelatinization; dehydration **thermal inhibition starch**

IT Dehydration, chemical
(**thermally inhibited** pre-gelatinized **starches** and flours and process for their prodn.)

IT 9005-25-8P, **Starch**, preparation
RL: FFD (Food or feed use); IMF (Industrial manufacture); PRP (Properties); TEM (Technical or engineered material use); BIOL (Biological study); PREP (Preparation); USES (Uses)
(**thermally inhibited** pre-gelatinized **starches** and flours and process for their prodn.)

L5 ANSWER 7 OF 10 HCA COPYRIGHT 1997 ACS

TI Foods containing **thermally-inhibited starches** and flours

AB A **thermally-inhibited** granular **starch** or flour is used as an ingredient in various foods. The **thermally-inhibited starches** are functionally equiv. to chem. cross-linked **starches**. The starches or flours are prepd. by dehydrating the starch or flour to anhyd. or substantially anhyd. (<1% moisture), preferably. . . dehydration may be carried out by heating the starch, extg. the starch with a solvent, or freeze-drying the starch. The **starch** may be pregelatinized prior to or after **thermal inhibition** using known methods which do not substantially rupture the **starch** granules. Thus, to obtain a heat-stable, non-cohesive thickener, samples of granular starch were slurried in water, the pH of the. . .

ST **thermally inhibited starch** flour

IT Amaranthus
Barley
Cassava
Corn
Cream substitutes
Flours and Meals
Food
Freeze drying
Frozen desserts
Frozen foods
Gravy
Meat
Pasta
Rice
Salad dressings
Thickening agents

(**thermally-inhibited starches** and flours for food use)

IT Potato
(French fry, **thermally-inhibited starches** and flours for food use)

IT Food
(breakfast cereal, **thermally-inhibited starches** and flours for food use)

IT Bakery products
(cakes, cheese, **thermally-inhibited starches** and flours for food use)

IT Food functional properties
(gelling, **thermally-inhibited starches** and flours for food use)

IT Jams and Jellies
(grape, **thermally-inhibited starches** and flours for food use)

IT Frozen desserts
(ice cream, **thermally-inhibited starches** and flours for food use)

IT Food
(infant, **thermally-inhibited starches** and flours for food use)

IT Bakery products
(muffins, **thermally-inhibited starches** and flours for food use)

IT Drying
(oven, **thermally-inhibited starches** and flours for food use)

IT Bakery products
(pies, fruit, **thermally-inhibited starches** and flours for food use)

IT Condiments
(sauces, **thermally-inhibited starches** and flours for food use)

IT Condiments
(sauces, white, **thermally-inhibited starches** and flours for food use)

IT Meat
(sausage, frankfurter, **thermally-inhibited starches** and flours for food use)

IT Cream
(sour, **thermally-inhibited starches** and flours for food use)

IT Soups
(vegetable, **thermally-inhibited starches** and flours for food use)

IT Food functional properties
(viscosity, **thermally-inhibited starches** and flours for food use)

IT Milk preparations
(yogurt, **thermally-inhibited starches** and flours for food use)

IT 64-17-5, Ethanol, biological studies
RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
(dehydration; **thermally-inhibited starches** and flours for food use)

IT 9005-25-8P, **Starch**, biological studies 9037-22-3DP, Waxy **starch**, derivs. 9037-22-3P, Waxy **starch** 60164-73-0P, Acetylated waxy **starch**
RL: FFD (Food or feed use); IMF (Industrial manufacture); PRP (Properties); BIOL (Biological study); PREP (Preparation); USES (Uses)
(**thermally-inhibited starches** and flours for food use)

L5 ANSWER 8 OF 10 HCA COPYRIGHT 1997 ACS
TI Foods containing **thermally-inhibited** and pre-gelatinized **starches** and flours
AB A granular **starch** or flour which is both **thermally -inhibited** and pregelatinized is used as an ingredient in various foods. The starches are functionally equiv. to chem. cross-linked starches. The. . . preferably at a neutral or basic pH, for a time sufficient to inhibit the starch to the desired degree. The **starch** may be pregelatinized prior to or after **thermal inhibition** using known methods which do not substantially rupture the **starch** granules. Thus, starch slurries with pH adjusted to 6-10 with a 5% sodium carbonate soln. were pregelatinized in a pilot. . .
ST food **thermally inhibited** pregelatinized **starch**; flour thermally inhibited pregelatinized
IT Meat
(emulsified; **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)
IT Amaranthus
Bakery products
Banana
Barley
Cassava
Corn
Flours and Meals
Food
Frozen desserts
Frozen foods
Gravy
Pasta
Pea
Potato
Puddings
Rice
Sago palm
Salad dressings
Sorghum
Sweet potato
Tomato paste, puree, and sauce
Wheat
(**thermally-inhibited** and pre-gelatinized **starches** and flours for food use)
IT Food
(breakfast cereal, **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)
IT Bakery products
(cakes, cheese, **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)
IT Rice
(glutinous, flour, **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)
IT Jams and Jellies
(grape, **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)
IT Food
(infant, **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)
IT Bakery products
(muffins, mix; **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)
IT Bakery products
(pies, **thermally-inhibited** and pre-gelatinized **starches** and flours for food use)
IT Condiments

(sauces, **thermally-inhibited** and
pre-gelatinized **starches** and flours for food use)
IT Condiments
(sauces, barbeque, **thermally-inhibited** and
pre-gelatinized **starches** and flours for food use)
IT Cream
(sour, **thermally-inhibited** and
pre-gelatinized **starches** and flours for food use)
IT Food functional properties
(viscosity, **thermally-inhibited** and
pre-gelatinized **starches** and flours for food use)
IT Milk preparations
(yogurt, **thermally-inhibited** and
pre-gelatinized **starches** and flours for food use)
IT 9005-25-8P, **Starch**, biological studies 9037-22-3P, Waxy
starch
RL: FFD (Food or feed use); IMF (Industrial manufacture); PRP
(Properties); BIOL (Biological study); PREP (Preparation); USES
(Uses)
(**thermally-inhibited** and pre-gelatinized
starches and flours for food use)

L5 ANSWER 9 OF 10 IFIPAT COPYRIGHT 1997 IFI
ACLM . . . an aqueous phase containing a polysaccharide
water-thickener selected from the group consisting of natural and
derivatized galactomannans, derivatized cellulose and
starch, the improvement comprising an **inhibitor**
of the **thermal** degradation of said thickener, said
inhibitor comprising iodide ion compound selected from the
group consisting of hydriodic acid, ammonium iodide, an
alkyl-substituted ammonium iodide, or an. . .

L5 ANSWER 10 OF 10 USPATFULL
CLM What is claimed is:
. . . an aqueous phase containing a polysaccharide water-thickener
selected from the group consisting of natural and derivatized
galactomannans, derivatized cellulose and **starch**, the
improvement comprising an **inhibitor** of the
thermal degradation of said thickener, said
inhibitor comprising iodide ion compound selected from the
group consisting of hydriodic acid, ammonium iodide, an
alkyl-substituted ammonium iodide, or an. . .

=> s l5 and (non-pregelatinized)
L11 1 FILE HCA
L12 0 FILE IFIPAT
L13 0 FILE USPATFULL
L14 0 FILE JAPIO

TOTAL FOR ALL FILES
L15 1 L5 AND (NON-PREGELATINIZED)

=> d l15 ab

L15 ANSWER 1 OF 1 HCA COPYRIGHT 1997 ACS
AB **Thermally-inhibited**, **non-**
pregelatinized granular **starches** and flours
derived from any native source, useful in foods and in the manuf. of
industrial products, are produced by dehydrating and heat-treating a
granular starch or flour at .gtoreq.100.degree.. These starches
resist gelatinization or gelatinize to a limited extent without
attaining a peak viscosity.

=> d l15

L15 ANSWER 1 OF 1 HCA COPYRIGHT 1997 ACS
AN 124:346442 HCA
TI **Thermally inhibited starches** and flours and process for their production
IN Chiu, Chung-wai; Schiermeyer, Eleanor; Thomas, David J.; Shah, Manish B.
PA National Starch and Chemical Investment Holding Co, USA
SO PCT Int. Appl., 49 pp.
CODEN: PIXXD2
PI WO 9604315 A1 960215
DS W: AM, AT, AU, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, JP, KE, KG, KP, KR, KZ, LK, LR, LT, LU, LV, MD, MG, MN, MW, MX, NL, NO, NZ, PL, PT, RO, RU, SD, SE, SI, SK, TJ, TT, UA, UZ
RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG
AI WO 95-US684 950118
PRAI WO 94-US8559 940729
US 94-296211 940825
DT Patent

=> d l5 6 ab

L5 ANSWER 6 OF 10 HCA COPYRIGHT 1997 ACS
AB The title pre-gelatinized **starches** and flours are **thermally inhibited** and exhibit a non-cohesive texture when dispersed or dissolved in cold water. The starches are prepd. by dehydrating to a substantially anhyd. state, and heat-treating at temp. .gtoreq.100.degree. to inhibit the starch. The starches may be used in place of chem. crosslinked pre-gelatinized starches in food and industrial applications.

=> d l5 6

L5 ANSWER 6 OF 10 HCA COPYRIGHT 1997 ACS
AN 124:320038 HCA
TI **Thermally inhibited** pre-gelatinized **starches** and flours and process for their production
IN Shah, Manish B.; Thomas, David L.; Chiu, Chung-wai
PA National Starch and Chemical Investment Holding Co, USA
SO PCT Int. Appl., 25 pp.
CODEN: PIXXD2
PI WO 9604316 A1 960215
DS W: AM, AT, AU, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, JP, KE, KG, KP, KR, KZ, LK, LR, LT, LU, LV, MD, MG, MN, MW, MX, NL, NO, NZ, PL, PT, RO, RU, SD, SE, SI, SK, TJ, TT, UA, US
RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG
AI WO 95-US688 950118
PRAI WO 94-US8559 940729
US 94-296211 940825
DT Patent